

## 2011 Northwest Montana Fair

### DEPARTMENT "C" HOME CULINARY

Home Culinary will be located in the Expo Building  
(#4 on map in back of fair book).



**Diane Slobojan**  
Superintendent  
**Jolen Hankinson**  
Assistant Superintendent

#### SCHEDULE OF EVENTS

- **Friday, August 12th, 4:30 p.m.** -- Deadline for registration of entries. You may enter online at [www.nwmtfair.com](http://www.nwmtfair.com). You may mail entry forms to:  
Flathead County Fairgrounds  
265 N. Meridian Road  
Kalispell, MT 59901  
Or fax them to: 756-8936
- **Monday, August 15th – 9:00 a.m. – 9:00 p.m.**,  
Accepting exhibits. Use the south gate off Hwy. 2 to bring items to the Expo Building.
- **Tuesday, August 16th** - 9:00 a.m. Judging begins.
- **Thursday, August 18th** – 11:00 a.m., CRAFTY COOKIE DECORATING CONTEST
- **Saturday, August 20th, 2:00 p.m.** – 2nd ANNUAL PIE CONTEST. THIS YEAR, CHERRY PIES RULE! HUGE, HUGE CASH PRIZES! Pies must be presented in the Expo Building between 10:00 a.m. and 1:00 p.m. in order to be eligible for competition. There is no entry fee to compete in this event.
- **Sunday, August 21st** – 6:00–8:30 p.m. Exhibits released.

#### DEPARTMENT RULES

1. All articles exhibited must be the product of the exhibitor.
2. Only articles which are the product of the "home kitchen" will be eligible. Competition in this department is open only to amateurs. A professional is one who is an instructor in his field or ONE WHO HAS SOLD HIS PRODUCTS.
3. Exhibitors are limited to entering one item per class number except in those class numbers naming "any other" where exhibitors can enter two or more unlike items.
4. No class may have more than one entry per household, except in "any other" categories with non-like categories.
5. Tags on baked goods must be stapled or tied secured to sturdy papers.
6. Loose products should be in plastic bags, on a sturdy paper plate.
7. All canned goods must be in proper sized jars as stated under the different headings, without decorations.
8. Preserves, jellies, canned fruit, pickles, etc., must have been prepared during the current season (from the last day of fair last year to the first day of fair current year) and never before exhibited.
9. Anyone, other than fair officials, caught moving any display will be disqualified from showing.
10. If categories are created by superintendent during judging, only ribbons will be awarded.

#### SECTION 29

##### PREMIUMS

Blue, \$3.00; Red, \$2.00; White, \$1.00

#### CANNED GOODS

- Articles should be in standard screw-top canning jars with lids and rings.
- All specimens must be put in standard glass jars as directed under the different headings of the canned goods class. All entries not shown in proper containers will be eliminated.
- All jams, jellies and pickles will be opened for judging. Fruits, vegetables, meats and fish will not be opened for judging and shall be shown in pint or quart standard jars. All meats, fish, and vegetables must be pressure-cooked.

#### CANNED FOODS SCORE CARD

<b>SELECTION</b> – Uniform size, shape, ripeness, container (standard canning jar) .....	20%
<b>PACK</b> – Economical and uniform .....	20%
<b>CONDITION OF SOLIDS</b> .....	20%
<b>CONDITION OF LIQUID</b> – Clear .....	20%
<b>COLOR</b> –Natural color of vegetable or fruit .....	20%

#### FRUITS

##### Pint or Quart Jars

- Must be home-canned, shown in pint or quart standard jars, free from adulteration and preserved by pressure canning methods.

##### Class No.

1. Apricots, halved
2. Cherries, sweet, unpitted
3. Cherries, Rainier, etc., sweet, unpitted
4. Cherries, sour, pitted.

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5. Peaches
6. Pears
7. Raspberries
8. Any wild berry
9. Applesauce (no spices)
10. Fruit Cocktail
11. Any other fruit

BEST OF SHOW, Fruits ..... Rosette

### VEGETABLES

#### Pint or Quart Jars

- Must be home-canned, shown in pint or quart standard jars, free from adulteration and preserved by pressure canning.

#### Class No.

15. Asparagus
16. Beans, green, cut
17. Beans, green, whole
18. Beans, wax, cut
19. Beets
20. Carrots
21. Mixed vegetables for soup
22. Peas
23. Corn
24. Potatoes
25. Tomatoes
26. Any other vegetable
27. Any other vegetable, fancy pack

BEST OF SHOW, Vegetables ..... Rosette

### MEAT AND FISH

#### Pint or Quart Jars

- Must be home-canned, shown in pint or quart standard jars, free from adulteration and preserved by pressure canning.

#### Class No.

28. Any meat
29. Any fish
30. Any poultry
31. Any meat, poultry or fish stock (specify)
32. Any soups or stews with meat

BEST OF SHOW, Meat & Fish ..... Rosette

### SECTION 30

### JELLIES, PRESERVES, JAMS & BUTTERS

#### Half-Pint Jars Only

Jars sealed with paraffin only will not be accepted.

#### PREMIUMS

Blue, \$3.00; Red, \$2.00; White, \$1.00

#### JELLIES, PRESERVES, JAMS & BUTTERS SCORE CARD

#### COLOR AND CLEANLINESS:

Color determined by kind of fruit,  
free from cloudiness ..... 15%

**CONTAINER AND SEAL**..... 10%

**CONSISTENCY**-should quiver and retain  
shape when removed from glass, tender ..... 25%

**TEXTURE**-smooth and free from graininess,  
determined by "feel" in mouth..... 15%

**FLAVOR** -- Pronounced and corresponding  
to natural fruit flavor ..... 35%

### JELLIES

#### Half-Pints

- Must be strictly homemade, shown only in HALF-PINT canning jars with lids and rings, plainly labeled and free from adulteration. Commercial pectin may be used in jellies.

#### Class No.

35. Apple or Crab apple
36. Cherry
37. Grape
38. Plum Raspberry
39. Huckleberry
40. Strawberry
41. Any other fruit
42. "Light" jelly (light or sugar-free)
43. Any other jelly (specify kind)
44. Syrup, any kind (specify)

BEST OF SHOW, Jellies ..... Rosette

### JAMS AND BUTTERS

#### Half-Pints

- Same score card will be used as for jellies. Must be strictly homemade, cooked, exhibited in standard HALF-PINT jars with lids and rings, and free from adulteration. Pectin may be used.

#### Class No.

45. Mixed Berry
46. Sour Cherry Jam
47. Apricot Jam
48. Apricot/Pineapple Jam
49. Peach Jam
50. Cherry Jam
51. Plum Jam
52. Raspberry Jam
53. Strawberry Jam



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54. Huckleberry Jam
55. Strawberry/Rhubarb Jam
56. "Light" Jam (light or sugar-free)
57. Any other jam
58. Butter, any kind (specify)
59. Any other fruit (specify)
60. Any Marmalade
61. Blackberry Jam
62. Glaze or spread, any kind (specify)
63. Topping, any kind (specify)

BEST OF SHOW, Jams and Butters..... Rosette

### SECTION 31 PICKLES

#### Pint or Quart Jars

- Must be strictly homemade, exhibited in ½ pint (if specified), pint, or quart jars (preferably pint) with lids and rings. NO HOT PEPPERS, HOT PICKLES, HOT SAUCES OR HOT RELISHES WILL BE JUDGED.

#### SCORE CARD

**QUALITY OF PRODUCT:** Uniform in size, color, shape; plump; clear liquid; cucumbers - uniformly crisp & firm; fruits - tender, plump, unbroken skins, not shriveled; relishes mixture of evenly chopped vegetables ..... 20%

**COLOR:** Natural; characteristic of kind of pickle ..... 20%

**CONTAINER & PACK** - Container, attractive; economical pack of solids & liquid ..... 20%

**FLAVOR** ..... 40%

**PREMIUMS**  
Blue, \$3.00; Red, \$2.00; White, \$1.00

#### Class No.

65. Bread and Butter
66. Sweet Chunk
67. Watermelon Pickles, ½ pint jar
68. Beets, pickled, whole
69. Beets, pickled, cut
70. Cucumber Pickles, dill
71. Carrot Pickles
72. Pickled Beans
73. Tomato Pickles
74. Pickled onion
75. Mixed Vegetables
76. Any other pickle (specify)
77. Any pickled fruit (specify)
78. Any relish (1/2 pint)



BEST OF SHOW, Pickles ..... Rosette

### SECTION 32 DISPLAY SPECIALS

- Jars must be uniform and of the size specified under individual classes. Individual entries cannot be entered for displays. Menu required with display.

**PREMIUMS**  
Blue, \$4.00; Red, \$3.00; White, \$2.00

#### Class No.

80. Best collection canned produce (4 jars) for well-balanced meal

### SECTION 33 DEHYDRATED (1 cup)

Exhibits must be in labeled, unsealed pint jars.

**PREMIUMS**  
Blue, \$3.00; Red, \$2.00; White, \$1.00

#### Class No.

81. Apple
82. Apricots
83. Bananas
84. Cherries
85. Peaches
86. Pears
87. Plums
88. Raisins, any (specify)
89. Fruit Leather, any (specify), 1 roll, in plastic bag
90. Meat (jerky)
91. Mushrooms
92. Garlic
93. Tomatoes
94. Strawberries
95. Any vegetable grown above ground
96. Any vegetable grown below ground
97. Any other fruit (specify)
98. Any other (specify)
99. Any altered dehydrated food (i.e. spiced, sugared, etc.)
100. Any other herb

BEST OF SHOW, Dehydrated ..... Rosette

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### SECTION 34—YEAST BREAD

- Bread should be so completely baked that when pressed upon, it springs out immediately upon release of pressure.

**PREMIUMS**  
Blue, \$3.00; Red, \$2.00; White, \$1.00

#### BREAD SCORE CARD

**WEIGHT & SIZE:** An excellent loaf of bread should be uniformly golden brown in color, oblong in shape, and about 9 by 4 inches in size ..... 20%

**FLAVOR:** Should be nutty, agreeable to taste, with no suggestion of sourness..... 40%

**CRUMBS:** Should be slightly moist and tender, yet not crumble when compressed; light in weight, even grain; slightly creamy white in color ..... 20%

**CRUST:** Standard loaf should be tender and of medium thickness ..... 20%

#### Class No.

104. Bread, white, 1 loaf
105. Bread, 100% whole wheat, 1 loaf
106. Bread, white & wheat mix, 1 loaf
107. Best Loaf of Bread, by bride of not over 1 year
108. French Bread, 1 loaf
109. Bread, machine, 1 loaf
110. Any other bread (specify)
111. Dinner Rolls, 6
112. Dinner Rolls, 100% Whole Wheat, 6
113. Dinner Rolls, white & wheat mix, 6
114. Cinnamon Rolls, 6
115. Other sweet rolls, 6 (specify kind: caramel, etc.)
116. Any other item made with honey (specify)

### SECTION 35— CAKES

Bring only one-half cake

**PREMIUMS**  
Blue, \$3.00; Red, \$2.00; White, \$1.00

#### CAKE SCORE CARD

**APPEARANCE:** Regular, even shape; even brown color.....20%

**TEXTURE:** Tender; fine, even grain .....25%

**LIGHTNESS:** .....20%

**FLAVOR:** No taste of baking powder or soda; not too highly seasoned; well-balanced flavor..... 35%

#### Class No.

118. Jelly Roll
119. Carrot Cake
120. Pound Cake
121. Fruit Cake
122. Angel Food Cake
123. Coffee Cake (1/2 cake (specify)
124. Any layer cake, 2 or more layers, frosted (specify)

### SECTION 36 – PIES

- All pies will be refrigerated. Entries in this section must be kept cool during storage and transporting. PIE ENTRIES MUST BE IN AN 8-IN. DISPOSABLE ALUMINUM PIE TIN AND SECURELY COVERED.

**PREMIUMS**  
Blue, \$3.00; Red, \$2.00; White, \$1.00

#### PIE SCORE CARD

**APPEARANCE:** Even, brown color; perforations well distributed for escape of steam ..... 20%

**FILLINGS** -adequate in amount; uniform in texture; smooth consistency (if not a fruit pie) ..... 20%

**CRUST:** Tender, flaky and crisp..... 20%

**FLAVOR** -no distinctive flavor; good proportion of sugar to other ingredients; in fruit filling, flavor of fruit should be predominant; not too highly seasoned ..... 40%

#### Class No.

126. Apple
127. Cherry
128. Pumpkin
129. Huckleberry
130. Rhubarb
131. Peach
132. Lemon
133. Any other fruit pie (specify)
134. Any other cream pie (specify)
135. Any other pie (specify)
136. Cheesecake (may use spring form pan)



### SECTION 37 REFRIGERATED FOODS

#### Pint Jars

- Must be in specified size screw-top canning jar with lid and ring. Entries in this section must be kept cool during storage and transporting. (A special THANKS to Pepsi-Cola for the use of a refrigerator unit.)

**PREMIUMS**  
Blue, \$3.00; Red, \$2.00; White, \$1.00.

#### Class No.

137. Any other pie filling, 1 quart (specify)
138. Sauerkraut, 1 quart or 1 pt.
139. Refrigerator Pickles, 1 pt.
140. Any other freezer jam, 1/2 pt.
141. Any berry freezer Jam, 1/2 pt.
142. Thousand Island Dressing, 1 pt.
143. Roquefort Dressing, 1 pt.
144. French Dressing, 1 pt.
145. Dip, for fruits, 1 pt.
146. Dip, for vegetables, 1 pt.
147. Dip, for chips, 1 pt.

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- 148. Spaghetti Sauce, 1 pint
- 149. Any sauce (specify, not hot), 1 pint
- 150. Any BBQ Sauce, 1 pint
- 151. Salsa, 1 pint (NOT HOT)
- 152. Any other, quart or pint

### SECTION 38—MISCELLANEOUS

**\*\*Products that are mixed but not baked will not be accepted**

#### PREMIUMS

**Blue, \$3.00; Red, \$2.00; White, \$1.00  
(Unless otherwise stated)**

<u>Class No.</u>	<u>Blue</u>	<u>Red</u>	<u>White</u>
153. Zucchini Bread, 1 loaf			
154. Pumpkin Bread, 1 loaf			
155. Fruit Bread, 1 loaf (specify)			
156. Banana Bread, 1 loaf			
157. Amish Friendship Bread, 1 loaf			
158. Any Decorated Cake: (Dummy cake may be used)	\$4.00	\$3.00	\$2.00
159. Doughnuts, 6			
160. Chocolate Chip Cookies, 6			
161. Molasses Cookies, 6			

- 162. Sugar Cookies, 6
- 163. Oatmeal Cookies, 6
- 164. Snickerdoodle Cookies, 6
- 165. Peanut Butter Cookies, 6
- 166. Brownies, 6
- 167. Lemon Bars, 6
- 168. Any filled cookies, 6
- 169. Any raisin cookie, 6
- 170. Any bar cookies, 6 (specify)
- 171. Any other cookies, 6 (specify)
- 172. Any muffins, 6 (specify)
- 173. Any other, 6 (specify)
- 174. Any chip cookie, 6 (specify)
- 175. Any jar dry cookie mix, 1 quart (specify)
- 176. Granola, 1 pint (specify)
- 177. Biscuits or Scones, 6 (specify)
- 178. Any Refrigerator Cookie, 6 (specify)
- 179. Dignitary Cookie Jar --

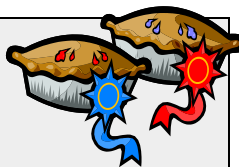
Blue Red White  
\$10.00 \$7.00 \$5.00

At least six different kinds of assorted special or fancy cookies, prepared by a single exhibitor. Assembled in a one-gallon jar, tightly sealed. The jar should be decorated with the cookies still visible. A separate plate filled with one of each kind of cookie must accompany the jar for judging. The winning cookie jar will be presented to the chosen dignitary Thursday.

- 180. Any other gluten free cookie
- 181. Any other sugar free cookie
- 182. Any cookie art. . . . . \$4.00 \$3.00 \$2.00

**Judging Guidelines: Originality, overall appearance, choice and use of materials, difficulty of design**

## 2nd Annual GREAT AMERICAN PIE CONTEST



**SATURDAY, AUGUST 20th**

### RULES:

- Amateurs only. Pies must be a 2-crust traditional CHERRY pie made from pie cherries and submitted in 9-inch pie tin. Must be homemade. Must submit pie recipe along with pie entry to be used for future cookbook.
- Bring entries to the Expo Building, Home Culinary Department on Saturday, Aug. 20th between 10:00 a.m. and 1:00 p.m. to be eligible for competition. Judging will be at 2:00 p.m.
- Please refer to Section 37 for more information regarding Pie Score Card

### PRIZES

- **1st Place, \$350**  
Generously donated by McDonalds!
- **2nd Place, \$200**  
Generously donated by Three Rivers Bank!
- **3rd Place, \$100**  
Generously donated by Red Neck Chic!
- **4th & 5th Places, \$75 each**  
Generously donated by McDonalds!



### A BIG THANK YOU

to the three sponsors for support of this contest

### COOKIE ART RULES

1. Entries must be made up of at least 6 pieces of cookie dough (gingerbread, sugar, spice or other ) shaped, assembled and decorated as a form of art. Both the cookie parts and decorations must be edible. The cookie portions must be made by the exhibitor.
2. Deliver the entry in completed form on a base or support enabling it to be free-standing. The base or support need not be edible.
3. The size limitation is 12" or under in any direction.
4. Cookie pieces (minimum of 6) may be joined into houses, etc., using icing or melted sugar. Separate pieces may be attached to the base with icing or melted sugar. One large cookie decorated artistically is NOT an acceptable entry.

### SECTION 39—CONFECTIONERY

#### PREMIUMS

**Blue, \$3.00; Red, \$2.00; White, \$1.00**

- Class No.
- 183. Divinity, Candy, 6
- 184. Fudge, 6
- 185. Peanut Butter Fudge, 6
- 186. Peanut Brittle, 6
- 187. Any French molded mints, 6
- 188. Any chocolate covered candy, 6
- 189. Any other candy, 6 (specify)



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## SECTION 40— SIBLING RIVALRY (ADULTS ONLY)

(Please put family name on tag)

**PREMIUMS**  
**Blue, \$3.00; Red, \$2.00; White, \$1.00**

### Class No.

190. Chocolate Chip Cookies, 6

## SECTION 41—FOR MEN ONLY

- You can enter any section you like, but this one is reserved for MEN ONLY. Specifications shall be the same as those in the previous sections. Does not include any refrigerated products.

**PREMIUMS**  
**Blue, \$3.00; Red, \$2.00; White, \$1.00**

191. Any canned fruit, vegetable, meat or fish, pt. or qt.  
192. Any pickles, 1 pt. or qt.  
193. Any jam, jelly, butters or syrup, 1 pt.  
194. Any pie, 8"  
195. Any fruit bread.  
196. Any other cookies, 6  
197. Any candy, 6  
198. Chocolate chip, 6  
199. Oatmeal, 6  
200. Any other (specify, not canned).

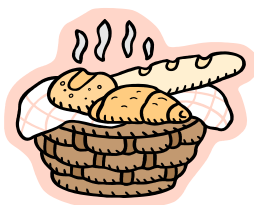
**JUDGE'S CHOICE: TWO**  
(Adult sections 35 through 42) .... Ribbons & Awards  
Courtesy of Flathead Homemakers

## SECTION 42—CHILDREN'S CLASSES (Open to children 13 years & under, state age)

**PREMIUMS**  
**Blue, \$3.00; Red, \$2.00; White, \$1.00**  
(unless otherwise stated)

### Class No.

201. Any Other Decorated Cake ..... \$4.00..\$3.00..\$2.00  
(Dummy cake may be used)  
202. Coffee Cake, one-half cake  
203. Any fruit bread, 1 loaf  
204. Banana Bread, 1 loaf  
205. Zucchini Bread, 1 loaf  
206. Bread, 1 loaf  
207. Dinner Rolls, 6  
208. Cinnamon Rolls, 6  
209. Chocolate Chip Cookies, 6  
210. Molasses Cookies, 6  
211. Sugar Cookies, 6  
212. Oatmeal Cookies, 6  
213. Peanut Butter Cookies, 6  
214. Snickerdoodles, 6  
215. Any bar cookie, 6  
216. Any fruit bar cookie, 6



217. Any other cookie, 6  
218. Any no-bake cookie, 6  
219. Any chip cookie, 6  
220. M & M cookie, 6  
221. Any raisin cookie, 6  
222. Any refrigerated cookie, 6  
223. Brownies, 6  
224. Muffins, 6  
225. Decorated cupcakes, 6  
226. Biscuits, 6  
227. Fudge, 6  
228. Any pie, specify (8" pie tin)  
229. Any cake, specify (one-half cake)  
230. Any other, 6 (specify)  
231. Any canned fruit, 1 pt. or qt.  
232. Any canned vegetable, 1 pt. or qt.  
233. Any canned jelly, ½ pt.  
234. Any canned jam, ½ pt.  
235. Any other canned item  
Specify ½ or 1 pint or quart  
236. Cookie Art (Any Other) ..... Blue Red White  
(See Cookie Art Rules, pg. 27) \$4.00. \$3.00..\$2.00

Judging Guidelines: Originality, overall appearance, choice and use of materials, difficulty of design

**JUDGE'S CHOICE (Children) ..... Ribbon**

## Crafty Cookie Decorating Contest

**THURSDAY, AUGUST 18TH**

Must pre-register at Home Culinary Booth,  
Expo Building  
Monday, August 15th 9 a.m.— 8 p.m.

- Two Age Groups:**
  - 6-9 Years — 11 A.M.
  - 10-13 Years— 12:00 NOON
- LIMIT 50 per age group**
  - Awards to 1 boy and 1 girl per age group

**Location:** Home Culinary Booth, Expo Bldg.

**Cookies & Decorating Materials provided**  
Fishing Poles & Baskets awarded to winners

**Sponsored by**  
**KALS and Snappys**

## 2011 Northwest Montana Fair



Winner of the Snappy's fishing pole for the Cookie Art competition.

Pictured below, Trey Carmalt (left) and Irene Hutchins (right) each winning 1st place in their respective divisions in the 2010 Crafty Cookie Decorating Contest. The fishing poles were donated by Snappy's.



## 2010 GREAT AMERICAN PIE CONTEST WINNERS



The 1st Annual Great American Pie Contest held at the 2010 NW Montana Fair was a huge success. Sponsored by McDonalds, Three Rivers Bank and Nickel Cars, the winners brought home a total of \$600 for their efforts. Pictured, from left to right, are Diane Slobojan, superintendent of the Home Culinary Department, Irene Houston, 1st place winner; Mich McHenry, 2nd place winner, and Ruthie Rose, third place.

The 2nd Annual Great American Pie Contest will be held August 20th, 2011 in the Expo Building. The featured pie will be cherry pies. Judging will begin at 2:00 p.m. Rules for this year's competition are found in the Home Culinary Department pages. Be sure to check out the special rules for this year's competition.

# 2011 Northwest Montana Fair

## DEPARTMENT "E" EGGS, DAIRY & HONEY PRODUCTS

Dairy Products will be located in the Expo Building (#4 on map in back of fair book).



**Diane Slobojan**  
Superintendent  
**Jolen Hankinson**  
Assistant Superintendent

Products must be displayed in quart jars (unless specified otherwise) with lids and rings.

### SECTION 43 DAIRY PRODUCTS

**Premiums**  
**Blue, \$3.00; Red, \$2.00; White, \$1.00**  
unless otherwise specified.

#### Class No.

	<u>Blue</u>	<u>Red</u>	<u>White</u>
1. Homemade Cheddar Cheese.....	\$5.00	\$3.00	\$2.00
2. Homemade Cottage Cheese			
3. Homemade Butter			
4. Fresh Cow's Milk, 1 quart			
5. Cream, 1 pint, either sweet or sour, if of good flavor			
6. Goat's Milk, 1 quart			
7. Goats Butter, homemade			
8. Goats Cottage Cheese, homemade, 1/2 pint			
9. Goats Cheese, homemade, hard.....	\$5.00	\$3.00	\$2.00
10. Goats Cheese, homemade, soft .....	\$5.00	\$3.00	\$2.00
11. Goats Cream, 1/2 pint			
12. Yogurt, homemade, 1/2 pint			
13. Any other, specify			

### DAIRY PRODUCTS SCORE CARD

COLOR AND CLEANLINESS: Color determined by kind of dairy product .....	15%
CONTAINER AND SEAL.....	10%
CONSISTENCE: Should not be lumpy when removed from glass .....	25%
TEXTURE: Smooth and free from graininess, determined by "feel" in mouth .....	15%
FLAVOR: Pronounced and corresponding to natural flavor.....	35%

## EGGS

- All Northwest Montana egg producers are cordially invited to enter eggs. Eggs should be exhibited in regular one (1) dozen egg cartons.

**Premiums**  
**Blue, \$3.00; Red, \$2.00; White, \$1.00**

### SECTION 44 SMALL EGGS (20 ounces or under)

### SECTION 45 MEDIUM EGGS (Min. Net Wt./Doz. 21 oz.)

### SECTION 46 LARGE EGGS (Min. Net Wt./Doz. 24 oz.)

### SECTION 47 EXTRA LARGE EGGS (Min. Net Wt./Doz. 27 oz.)



#### Class No.

- Brown Eggs
- White Eggs
- Green Eggs
- Any other eggs (specify)

### SECTION 48 BEES & HONEY

**Premiums**  
**Blue, \$3.00; Red, \$2.00; White, \$1.00**

#### Class No.

- Extracted honey
- Display, comb honey
- Display, beeswax
- Display, bees & queen



**BEST OF SHOW**  
**EGGS, DAIRY & HONEY..... Rosette**